



Department of Public Health and Social Services
 Division of Environmental Health
Food Establishment Inspection Report

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Establishment Name: Mom's Bop Burger

Permit Holder:

MSJ Corporation

Inspection Date: 3/26/18

Sanitary Permit No.: 170002068

Location: L 5142 - 1 - 2 - R1; Unit 105 Manhattan Plaza, Tumon, Guam

Time In: 1:00 Time Out: 2:30 Establishment Type: Restaurant Area Number: 5 Phone Number: 646-0667
 Inspection Reason: Follow-up Follow-up Grade: A Rating: 0
 No. of Risk Factor/Intervention Violations: 0 Follow-up: No Risk category:
 No. of Repeat Risk Factor/Intervention Violations: Follow-up Date: 3

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Select designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark 'X' in appropriate box for COS and/or R.
 IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection
 R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS
Supervision					
1		Person in charge present, demonstrates knowledge, and performs duties			6
Employee Health					
2	In	Management awareness; policy present			6
3		Proper use of reporting, restriction, and exclusion			6
Good Hygienic Practices					
4		Proper eating, tasting, drinking, betelnut, or tobacco use			6
5		No discharge from eyes, nose, and mouth			6
Preventing Contamination by Hands					
6	In	Hands clean and properly washed			6
7		No bare hand contact with ready-to-eat foods or approved alternate method properly followed			6
8		Adequate handwashing facilities supplied and accessible			6
Approved Source					
9		Food obtained from approved source			6
10		Food received at proper temperature			6
11		Food in good condition, safe, and unadulterated			6
12		Required records available: shellstock tags, parasite destruction			6

Compliance Status			COS	R	PTS
Potentially Hazardous Food (TCS Food)					
16		Proper cooking time and temperatures			6
17		Proper reheating procedures for hot			6
18		Proper cooling time and temperatures			6
19		Proper hot holding temperatures			6
20		Proper cold holding temperatures			6
21		Proper date marking and disposition			6
Consumer Advisory					
22		Consumer Advisory provided for raw or undercooked foods			6
Highly Susceptible Populations					
23		Pasteurized foods used; prohibited foods not offered			6
Chemical					
24		Food additives: approved and properly used			6
25		Toxic substances properly identified, stored, used			6

Person in Charge (Print and Sign) Sun Hee Kim

Sun Hee Kim Date: 3/26/2018

3/26/2018

DEH Inspector (Print and Sign) Leilani Navarro

Leilani Navarro

3/26/2018

Secondary Inspector: Vener Raymundo

Vener Raymundo

3/26/2018

Tertiary Inspector:



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Protection from Contamination				Conformance with Approved Procedures						
13		Food separated and protected			6	26	Compliance with variance, specialized process, and HACCP plan			6
14	IN	Food contact surfaces: cleaned and sanitized			6	Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.				
15		Proper disposition of returned, previously served, reconditioned, and unsafe food			6					

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark box if numbered item is not in compliance and/or if COS and/or R. **COS** = Corrected on-site during inspection **R** = Repeat violation **PTS** = Demerit

Compliance Status				COS	R	PTS	Compliance Status				COS	R	PTS
Safe Food and Water							Proper Use of Utensils						
27		Pasteurized eggs used where required				1	40		In-use utensils: properly stored				1
28		Water and ice from approved source				2	41		Utensils, equipment and linens: properly stored, dried, handled				1
29		Variance obtained for specialized processing methods				1	42		Single-use/single-service articles: properly stored, used				1
Food Temperature Control							Utensils, Equipment and Vending						
30		Proper cooling methods used; adequate equipment for temperature control				1	43		Gloves used properly				1
31		Plant food properly cooked for hot holding				1	44		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				1
32		Approved thawing methods used				1	45	In	Warewashing facilities: installed, maintained, used; test strips				1
33	In	Thermometer provided and accurate				1	46	In	Nonfood-contact surfaces clean				1
Food Identification							Physical Facilities						
34		Food properly labeled; original container				1	47		Hot & cold water available, adequate pressure				2
Prevention of Food Contamination							Documents and Placards						
35	In	Insects, rodents, and animals not present				2	48		Plumbing installed; proper backflow devices				2
36		Contamination prevented during food preparation, storage & display				1	49		Sewage and wastewater properly disposed				2
37		Personal cleanliness				1	50		Toilet facilities: properly constructed, supplied, & cleaned				2
38		Wiping cloths: properly used and stored				1	51		Garbage/refuse properly disposed; facilities maintained				2
39		Washing fruits and vegetables				1	52	In	Physical facilities installed, maintained, and clean				1
I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.							53		Adequate ventilation and lighting; designated areas use				1
							Documents and Placards						
							54		Sanitary Permit, Health Certificates				2

Person in Charge (Print and Sign) Sun Hee Kim

Sun Hee Kim Date: 3/26/2018

3/26/2018

DEH Inspector (Print and Sign) Leilani Navarro

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Secondary Inspector: Vener Raymundo

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shall be taken.

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Sanitary Permit, Health Certificates

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TEMPERATURE OBSERVATIONS

Item/Location	Temperature (oF)	Item/Location	Temperature (oF)
Raw shelled egg / upright chiller	40.0		

ITEM NO. OBSERVATIONS AND CORRECTIVE ACTIONS CORRECT BY DATE

	A follow-up inspection was conducted today for previous inspection dated 03/15/18, which resulted in a grade/rating of 24/C. All previous violations of Items No. 2, 6, 14, 33, 35, 45, 46, and 52 were corrected, and no new violations were observed. No live pest activity was observed during this inspection. PIC provided reports from their primary pest control provider that indicated no pest activity was observed for four consecutive days (see attached).	
	PIC was reminded to continue implementing Integrated Pest Management to control pests, and to clean and sanitize all equipment and utensils after each pest control service has been conducted.	
	Retrieved Notice of Closure placard. Posted "A" Placard No. 02129. The Sanitary Permit shall be reinstated after payment of \$100 fee to DPHSS. Discussed this report with PIC, Sun Hee Kim.	

Person in Charge (Print and Sign)	Sun Hee Kim		Date: 3/26/2018
DEH Inspector (Print and Sign)	Leilani Navarro		3/26/2018
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